

RICK ERWIN'S

WEST END GRILLE

STARTERS

CALAMARI 18
pickled okra, jalapeño, roasted cashews

SHRIMP COCKTAIL 18
chilled tiger shrimp, horseradish, atomic cocktail sauce

EAST COAST OYSTERS* 18/35
served on the half shell by the half-dozen or dozen

LAMB MEATBALLS 17
pomodoro and shaved parmesan

NOLA BBQ SHRIMP 19
jumbo shrimp, bbq butter, crouton

CHAR-GRILLED OYSTERS 3 EACH
grilled in seasoned garlic butter, topped with a special blend of cheese

SHELLFISH TOWER 60/120
jonah crab claw, shrimp cocktail, oysters, lobster, clams, served with classic condiments

SOUP & SALAD

RE SHE CRAB SOUP 10
lump crab, creamed sherry

FRENCH ONION SOUP 10
rich beef broth, caramelized onions, crouton, swiss and parmesan cheese

BURRATA SALAD 13
baby heirloom tomatoes, arugula, pumpkin seed and sage pesto

RE ARUGULA SALAD 7/11
arugula, red onions, tomatoes, strawberries, feta, sherry vinaigrette

CAESAR SALAD 9/13
romaine hearts, classic dressing, buttered croutons, parmigiano-reggiano

RE GOURMET GREENS 7/11
mixed greens, cranberries, clemson blue cheese, slivered almonds balsamic vinaigrette

THE WEDGE 8/12
iceberg lettuce, crumbled bacon, grape tomatoes, clemson blue cheese dressing and crumbles

BEET SALAD 12
red and gold beets, avocado, goat cheese, pistachios, sherry vinaigrette

RE 3 COURSES FOR \$38

choose one from each category

SOUP/SALAD

GOURMET GREENS
SHE CRAB SOUP
ARUGULA SALAD

ENTRÉE

ONE CRAB CAKE
4 OZ FILET
CACIO e PEPE WITH CHICKEN

DESSERT

CRÈME BRÛLÉE
SHORTCAKE
KEY LIME PIE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity will be added to parties of six or more.

ENTRÉES

RE THE COMPANY CRAB CAKES MKT
carolina gold rice, lobster cream sauce

PARMESAN CRUSTED GROUPER 34
mashed potatoes, sautéed spinach

SKIN-ON SALMON 30
mustard and chive potatoes topped with a watercress salad

SEARED AHI TUNA 30
sesame crusted, wasabi creamed potatoes, asian-braised cabbage, ponzu

SCALLOP MARSALA 44
celery root purée, mushroom marsala sauce

BRAISED SHORT RIB 32
mashed potatoes, short rib gravy

BRICK CHICKEN 26
butternut risotto & apple chutney

SHRIMP & POLENTA 26
tasso, spinach, tomatoes

ITALIAN FAVORITES

LINGUINE LANGOSTA 38
sautéed lobster, fennel, spicy sausage, linguine lobster cream sauce

BRAISED SHORT RIB GNOCCHI 20
mushrooms, rosemary ricotta

RE CACIO e PEPE 17
angel hair pasta with cracked pepper and parmesan sauce
add chicken \$6 add shrimp \$11 add filet \$23

FRUTTI DI MARE 28
clams, shrimp, lobster, scallops, daily fish, linguine cioppino

VEAL OSSO BUCO 42
braised veal shank, goat cheese polenta, pine nut gremolata

VEGETABLE LASAGNA (Gluten-Free) 17
white sauce lasagna, eggplant, mushrooms, zucchini, squash and sweet onion
add chicken \$6 add shrimp \$11 add filet \$23

PORK CHOP PIZZAIOLA FOR TWO 54
Tomahawk pork chop, angel hair pasta, pizzaiola sauce

BRACIOLE 30
braised flank steak stuffed with prosciutto, pine nuts and cranberries served with whipped potatoes and cranberry demi

STEAKS



As part of our commitment to excellence and sourcing the very best products, all of our beef is from Meats by Linz in Chicago including their nationally acclaimed, Linz Heritage Angus.

FILET MIGNON (7 oz)	50	DRY-AGED DELMONICO RIBEYE (12oz)	64
PRIME NEW YORK STRIP (14oz)	73	DRY-AGED KANSAS CITY STRIP (16 oz)	64
DOUBLE-BONE LAMB CHOPS	54	CAROLINA BISON FILET (8oz)	52

SIGNATURE SURF & TURF

center cut filet mignon with shrimp skewer, market vegetables

4oz 43 7oz 63

OVER THE TOP

THE COMPANY CRAB CAKE	MKT	RICK'S BLACK & BLEU	5
COLD-WATER LOBSTER TAIL (5oz)	25	BEARNAISE SAUCE	4
FRIED LOBSTER TAIL	25	TRUFFLE CHIVE BUTTER	9
OSCAR STYLE	24	NOLA BBQ SHRIMP	19
SEARED FOIE GRAS	20	GREEN PEPPERCORN SAUCE	4

SIDES

GRILLED ASPARAGUS	MKT	CHEESY MASHED POTATOES	7/11
CREAMED SPINACH	7/11	LOBSTER MAC & CHEESE	22
THREE CHEESE MACARONI	8/12	BALSAMIC GLAZED MUSHROOMS	12
SEASONED FRIES	10	JUMBO ONION RINGS	10
WEST END AU GRATIN POTATOES	12	BUTTERNUT RISOTTO WITH CANDIED PISTACHIOS	11